



# Shepherd's Pie

A RECIPE FROM BACK HOME FARMS

## ingredients

### Mashed Potato Topping

- 2 pounds potatoes, peeled and boiled to fork tender
- 4 tablespoons butter
- ¼ cup sour cream
- ¼ to ½ cup milk
- salt and pepper, to taste

*\*\*Can use instant mashed potatoes too but still add the sour cream.*

### Filling

- 1 pkg BHF farm fresh ground beef
- 1 small onion, diced
- 2 cloves garlic, minced
- 2 cups frozen veggies
- 2 tablespoons flour
- ½ cup beef broth
- 1 Tbsp tomato paste
- 1 Tbsp Worcestershire sauce

## directions

- Preheat oven to 350°F.
- Add butter, sour cream, milk, salt, and pepper to potatoes. Mash potatoes until your favorite consistency.
- Brown ground beef with the onions and garlic. Drain any excess grease.
- Add frozen vegetables. Cook for about 5-7 min, stirring occasionally.
- Sprinkle with the flour and stir to mix.
- Add tomato paste and stir.
- Add beef broth & Worc sauce.
- Bring to a simmer, reduce heat to low, cook uncovered for 10 min. Add addt'l broth if necessary to prevent the meat from drying out.
- Spread the meat into a 9×13 dish and cover evenly with potatoes
- Bake for 30 min until brown and bubbly. Top with parmesan cheese and broil until melted and browned.